



Commodity Specification

CHICKEN BURGERS

JULY 2008



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I. GENERAL

A. Product Description

Frozen fully cooked chicken burgers (commodity) produced from fowl (7 CFR part 70.201) meat under this Specification will be packaged and packed in the following form as specified in the contract:

Cooked Chicken Burgers (223330) - Frozen fully cooked chicken (fowl) burgers, produced from ground and seasoned fowl, formed into burgers weighing 2.5 ounces (71 grams). The commodity must be packaged in 5-pound bags (4.54 kg) or bulk packaged in a bag to a net weight of 30 pounds (13.61 kg) in each fiberboard shipping container. A purchase unit will consist of 1,300 shipping containers totaling 39,000 pounds (17,690 kg).

B. Food Defense Requirements

Contractors and subcontractors participating in the commodity purchase program must have a documented and functional food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of finished product after production. The plan shall address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) controlled access to production and storage areas. The food defense plan shall be made available to the United States Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) Auditor immediately upon request. Verification of the Food Defense Program at the processing, storage, and distribution facility will be conducted by the USDA/AMS Auditor.

C. Commodity Complaints

The contractor/producer must immediately report all complaints received on the commodity to the USDA Contracting Officer.

D. Humane Handling

All poultry shall be humanely handled in accordance with all applicable Food Safety and Inspection Service (FSIS) regulations, directives, and notices.

II. COMMODITY SPECIFICATION

A. Basic Requirements

1. Date Processed. The commodity must not be processed or packaged more than 30 days prior to the first day of the delivery period.

2. Origin of Fowl. The commodity must be produced and processed from ready-to-cook light fowl without necks and giblets (WOGs) (less than 3.5 lbs), light fowl parts, boneless parts, meat (with skin attached or without skin) from light fowl which were produced, raised, and processed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor processes or handles fowl and/or fowl pieces originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for those fowl and parts to ensure they are not used in the commodities produced under this Specification. This plan must be made available to a representative of the Grading Branch, Poultry Programs, AMS/USDA (Grader), and the Contracting Officer or agent thereof upon request. The contractor must ensure that both the contractor and subcontractor(s) maintain records such as invoices, or production and inventory records evidencing product origin, and make such records available for review by the Grader or other Government official(s).

3. Inspection. Processing operations must comply with Poultry Products Inspection Regulations (9 CFR Part 381) and be under the supervision of a representative (Inspector) of the USDA/FSIS. Inspection for contract and specification compliance will be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR Part 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*) under the supervision of a Grader. The Grader will be responsible for certification of compliance with the requirements of this Specification for chilled fowl; size-reduced fowl; ground fowl; processing, formulation, cooking and packaging of the commodity; and packing chicken (fowl) burgers, freezing, labeling and marking, sampling, laboratory results, net weight, and checkloading.

4. FSIS Requirements. The commodity must be produced and processed in an establishment inspected by FSIS, be accurately marked and/or labeled, and meet all FSIS regulatory requirements, including all microbiological testing requirements, currently in place.

5. Pre-Bid/Production Samples. Sample preparation will be in accordance with Poultry Programs' guidelines. Instructions in the Poultry Grader's Handbook; Section 10; VI. Pre-Bid Sample Certification, will be used to certify the pre-bid samples. Pre-bid samples must meet the formulation, fat content, and processing requirements of this Specification and be subject to USDA/AMS supervision.

a. Pre-bid samples, formulation, and production procedures. A pre-bid sample and written documentation of the actual formulation, production procedures, and equipment used (technical proposal) must be submitted to USDA for review and approval prior to the award of contracts.

(1) The same formulation, production procedures, and type of equipment must be used by the contractor/processor for the production of the pre-bid samples, as will be used for the commodity. Changes made to the formulation, production procedures, and equipment after commodity processing has begun will require re-submitting samples using the new formulation, procedures, or equipment for evaluation and approval.

(2) The sample and technical proposal will be evaluated in accordance with the standards for evaluation factors as written in Poultry Programs' "Source Selection Plan for 'Sample Prototype' and 'Technical Proposal'," dated September 2007. A copy of this document may be obtained from: Branch Chief, Standards, Promotions and Technology Branch, USDA/AMS/Poultry Programs, 1400 Independence Avenue, Room 3949, Stop 0259, Washington, DC 20250.

b. Production samples. The production sample will also be evaluated to ensure compliance with the product characteristics found in Table 3.

6. USDA Sampling Option. USDA may select additional product for further inspection or may draw samples for laboratory analyses.

7. Fowl from Other Plants. Fowl and fowl parts may be transferred or obtained from other plants, provided they: (a) have been processed, handled, and identified in accordance with this Specification, and (b) comply with the freshly processed, organoleptic, and other applicable requirements of this Specification as evidenced by USDA certification.

a. Type, class, and specific name of the product, part, boneless part, or meat; date slaughtered or date placed in frozen storage; and the USDA-assigned plant number must be shown on each shipping container.

b. The chilled and/or frozen fowl and fowl parts must be maintained at an internal product temperature not higher than 40 °F (4.4 °C) when shipped from the origin plant and when received at the destination plant.

B. Requirements for Fowl

1. Sources of Meat. The commodity must be produced from meat (with skin attached or without skin) from non-basted carcasses and parts (no solution or ingredients added).

a. Skin. Skin that is not attached to meat must not be used in the commodity.

b. Chilled. The chilled fowl and bone-in, or boneless, skin-on or skinless fowl parts must be further processed and used in the finished cooked commodity within 7 calendar days after the date of slaughter. Within this 7-day timeframe, deboned meat (with skin attached or without skin) from fowl and fowl parts must be used in the ground fowl within 36 hours after deboning, and the ground fowl must be fabricated into the cooked commodity within 72 hours after grinding.

c. Frozen. Frozen meat (bone-in or boneless and skin-on or skinless fowl carcasses and parts) may be used when: (1) produced from freshly slaughtered fowl, (2) packaged to protect against quality deterioration during storage and identified so that the time in storage and the class, kind, and specific deboned fowl product can be determined, (3) held not more than

60 days in frozen storage, and (4) the product shows no evidence of thawing and refreezing or freezer deterioration. After tempering the frozen meat to 40 °F (4.4 °C), the meat must be continuously processed into the finished cooked commodity within 48 hours.

d. Limitations. Other than the final freezing process for finished, packaged commodity (II.D.3.d.), the commodity must not be derived from fowl meat (carcasses, parts, or ground fowl) that has been frozen more than one time. For example: If the finished commodity is produced from frozen carcasses or parts (II.B.1.c.) or frozen ground fowl (II.C.8.), the meat must be tempered to no higher than 40 °F (4.4 °C) and no lower than 26 °F (-3.3 °C), continuously processed into the finished product, and no re-freezing is allowed prior to the finished commodity freezing.

2. Maximum Temperature. The temperature of the carcasses, bone-in or boneless parts (with skin attached or without skin) must not exceed 55 °F (12.8 °C) at any time during preparation or processing into ground fowl.

3. Cooling. Carcasses and bone-in or boneless parts which are not used in the ground fowl on a continuous basis, must be cooled by cooling methods or media that ensure that the internal product temperature is continuously lowered to not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C).

4. Cooling Medium.

a. Cooling methods and media (e.g., use of liquid carbon dioxide (CO₂), dry ice or liquid nitrogen (N₂)) may be used to maintain the temperature of meat and parts.

b. Water, refrigerated water, slush ice and water, or ice used to cool or maintain the temperature of meat or parts must not be incorporated into the ground chicken meat. Liquid associated with normal product purge is acceptable.

5. Neck and Crop Skin. Neck and crop skin cannot be used in ground fowl.

6. Organoleptic Requirements and Defects.

a. Organoleptic requirements. Meat, boneless parts, deboned drumsticks, and parts (bone-in) will be examined on a continuous basis for the organoleptic requirements listed in Table 1. Any product that does not comply with the organoleptic requirements will be rejected for use under this Specification. Bone content in the ground chicken meat must comply with FSIS requirements (9 CFR Part 381.117 (d)).

b. Defects.

(1) A sample of 30 carcasses (without necks and giblets) or 30 carcass parts (bone-in or boneless) will be examined for the defects listed in Table 1 before size reduction or formulation. The frequency of sampling and the number of defects allowed will be those

outlined in Poultry Programs' Sample Plan Level 1 (SPL-1): If the sample has more defects than the maximum tolerance for the sample plan, the product the sample represents will be rejected.

(2) If simultaneous size-reduction and bone removal systems are used, boneless parts shall be examined for the applicable defects listed in Table 1 except for the presence of bone or bone-like material, tendinous material, or cartilage (gristle).

Table 1. Organoleptic Requirements and Defects for Chicken and Chicken Parts

| Criteria | |
|--|---|
| Organoleptic Requirements: | Must be free from rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, oxidized, metallic, chlorine, ammonia or other off or foreign odors; free of foreign materials (e.g., glass, paper, rubber, metal, plastic); must show no evidence of mishandling or deterioration; and must have a bright color with no evidence of dehydration or thawing and refreezing. |
| All Meat and Parts (With Skin Attached or Without Skin): | Defects |
| | A flesh bruise on meat or on a part that exceeds an area equivalent to the area of a circle with a diameter of 0.75 inch (1.91 cm). |
| | Large blood clots on the meat or on a part that exceed an area equivalent to the area of a circle with a diameter of 0.25 inch (0.64 cm). |
| | Skin that is not attached to the meat. |
| | Discolorations in the meat or skin that are moderate in intensity and exceed an area equivalent to the area of a circle with a diameter of 1.50 inch (3.81 cm). |
| Bone-In Parts (With Skin Attached or Without Skin): | More than one-third of the meat is missing on a bone-in part. |
| Boneless Drumstick Meat (With Skin Attached or Without Skin): | Bone or bone-like material, hard tendon or tendinous material, or cartilage (gristle). |
| Other Boneless Meat (With Skin Attached or Without Skin): | Bone or bone-like material, hard tendon or tendinous material, or cartilage (gristle). |
| | A boneless part with more than one-half of the meat missing. |

C. Formulation and Processing Requirements for Ground Fowl

1. Formula. Ground fowl must be from whole carcasses (without necks and giblets), and/or parts (with skin attached or without skin), and/or boneless parts. White meat and dark

meat with skin attached or without skin should be in their natural proportions as is found in the whole carcass.

2. Fat Requirements. The ground fowl must be formulated so the fat content complies with the requirements in II.I.

3. Processing and Size Reduction.

a. Processing. Whole light fowl carcasses (less than 3.5 lbs.) must be processed and blended, as applicable, and reduced in size by equipment and procedures that produce a uniform blend of meat and skin with muscle fiber-like texture, and have the functional properties of ground chicken meat.

b. Size reduction. Whole light fowl (less than 3.5 lbs.), light fowl parts, boneless parts, and meat (with skin attached or without skin) from light fowl for the ground fowl must be reduced in size by grinding and screening through a plate with holes equivalent to or greater than 0.06 inch (1/16"/1.5 mm) in diameter.

For the size reduction process, the contractor must give the Grader the model of the machine, the size of the cylinder screen or screen plates, the number, size, and the sequence of the screen plates, which will be used to produce size-reduced meat for use under this Specification. In addition, the contractor must have established control procedures to ensure the cylinder screen or screen plates are in the correct position, the screen plates are in the correct sequence, and that the cylinder screen or screen plates and the auger are aligned and maintained in an operating condition that will continuously produce a product which complies with the texture criteria and other requirements of this Specification. These control procedures must be reviewed and found acceptable by supervisory personnel of the Grading Branch, Poultry Programs, AMS/USDA, before size-reduced meat can be used as ground fowl meat under this Specification.

c. Size-reduction equipment. Any bent, broken, or defective blade, screen, or plate must be replaced before the size-reduction equipment can be used for reducing meat (with skin attached or without skin).

d. Skin. Any skin that is removed from the meat must not be used in the commodity.

e. Unacceptable Size-Reduced Products. Ground fowl that has been produced by grinding and or screening through a plate with less than 0.06 inch (1/16") (1.5 mm) in diameter openings is not acceptable.

4. Cooling Size-Reduced Fowl. Cooling methods and media (e.g., use of liquid CO₂, dry ice, or liquid N₂) may be used before, during, or after size reduction. Ice or ice water must not be used to lower the temperature of the ground product herein after referred to as "ground fowl" or "ground fowl product."

5. Temperature of Ground Fowl. Temperature of ground fowl or any size-reduced component of the product must not be higher than 40 °F (4.4 °C) until it is processed into the

commodity. Chilled ground fowl must be fabricated into commodity within 72 hours after ground fowl is produced. The exception to this requirement is acceptable rework.

6. Organoleptic Requirements and Defects.

a. Organoleptic requirements. The ground fowl product will be examined on a continuous basis for the organoleptic requirements listed in Table 2. Any ground fowl product that does not comply with the organoleptic requirements will be rejected for use under this Specification.

b. Defects. A 5-pound (2.27-kg) sample of ground fowl will be examined for the defects listed in Table 2 prior to formulating into the commodity. The ground fowl product will be examined throughout processing and fabrication.

(1) The examination for bone will be made separately from the examination for other defects.

(2) Regardless of the kind and number of defects found (within Table 2), any sample containing bone and bone-like material will be cause for rejection of the product lot the sample represents.

(3) The frequency of sampling and the number of defects allowed will be those outlined in Poultry Programs' Sample Plan Level 2 (SPL-2).

(4) If the sample has more defects than the maximum tolerance for the sample plan, the product lot the sample represents will be rejected.

Table 2. Organoleptic Requirements and Defects for Ground Fowl

| Organoleptic Requirements: | Criteria |
|-----------------------------------|---|
| | Must have a uniform light and bright color with no discolorations or dehydration. Must be free of: (1) rancidity; (2) sour, stale, fruity, sulfide-like, cardboardy, tallowy, oily, oxidized, metallic, acidic, or other off or foreign odors; and (3) foreign materials (e.g., glass, paper, rubber, metal, plastic). |
| Bone: | Defects |
| | Presence of bone, including fine bone grit. |
| Other: | Tendons, cartilage (gristle), and tendinous or ligamentous material that exceeds 0.50 inch (1.27 cm) in any dimension. |

7. Ground Fowl Rework.

a. Eligible Product. Ground fowl product may be reworked provided: (1) the temperature of the ground fowl product has not exceeded 55 °F (10 °C) and has been maintained at that temperature or lower, (2) it complies with organoleptic requirements of II.C.6., and (3) it is incorporated into batches of ground fowl product within 12 hours.

b. Time and temperature requirements. Additionally, ground fowl product which has been chilled to not higher than 40 °F (4.4 °C) or lower than 26 °F (-3.3 °C), packaged, and maintained at a product temperature of not higher than 40 °F (4.4 °C) or lower than 26 °F (-3.3 °C) may be reworked within 72 hours from the end of the shift it was produced. When the chilled "ground fowl or ground fowl product" is reworked, the temperature of the commodity must not exceed 40 °F (4.4 °C) during tempering.

8. Freezing Ground Fowl. If the ground fowl is frozen prior to being processed into the finished commodity, the ground fowl must be packaged and/or packed (to protect against quality deterioration) and continuously lowered to an internal temperature of 0 °F (-17.8 °C) or lower within 72 hours from the time of entering the freezer. If any sample of packaged ground fowl product does not comply with the freezing requirements, the product lot the sample represents will be rejected for use under this Specification.

D. Processing Ground Fowl Into Commodity

1. Prerequisites for Use of Ground Fowl.

a. Temperature. Ground fowl that does not comply with the temperature requirements specified in this section will be rejected for use under this Specification.

(1) The internal product temperature of ground fowl must be not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C) before it is processed into the commodity and will be determined just before it is formulated and mixed with spices and other ingredients. Unless otherwise specified, chilled ground fowl must be fabricated into the cooked commodity within 72 hours after grinding.

(2) Frozen ground fowl may be used when: (a) packaged to protect against quality deterioration during storage and identified so the time in storage can be determined; (b) held not more than 60 days in frozen storage if produced from freshly slaughtered fowl, carcasses, and parts; (c) the product shows no evidence of thawing and refreezing or freezer deterioration; and (d) the product temperature is not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C) after tempering or prior to processing into the commodity. Hydroflaking may be used to facilitate tempering of the frozen ground fowl. After tempering, the ground fowl must be used in the production of commodity within 36 hours.

b. Ground fowl from other plants. Ground fowl may be transferred or obtained from other plants to produce the commodity, provided it is: (1) processed, handled, and identified in accordance with this Specification and meets the temperature requirements outlined

in II.C.5., and (2) processed from fowl meat which comply with the non-basted, organoleptic, and other applicable requirements of this Specification for fowl as evidenced by USDA certification.

(1) Type, class, specific name of the product, date slaughtered or placed in frozen storage, and the USDA-assigned plant number must be shown on each shipping container of ground fowl.

(2) The chilled ground fowl must be maintained at an internal product temperature not higher than 40 °F (4.4 °C) when shipped from the origin plant and when received at the destination plant.

2. Processing Sequence. Commodity processing must follow the sequence stated within this paragraph (II.D.2.). Unless otherwise specified, ground fowl processing, and chicken burger formulation, mixing, packaging followed by cooking or cooking followed by packaging (or other packaging/cooking alternative), chilling, and freezing of the commodity must be a continuous process that complies with the time and temperature requirements of this Specification. Formulation and mixing may be accomplished during the cooking processes.

3. Chicken Burgers.

a. Formulation.

Proportions of ingredients required in preparing the ground chicken burgers are as follows:

| | <u>Percent</u> |
|-------------------------|----------------|
| Ground Fowl (minimum) | 95.75 |
| Seasoning (maximum) | 4.00 |
| Caramel Color (maximum) | 0.25 |
| Must total | 100.00 |

- Beef-type seasonings or flavorings of non-beef origin.
- Sugar may consist of sucrose, brown sugar, dextrose, maltodextrin, or a combination thereof.
- Processing aids (e.g. anti-caking agents, anti-dusting agents, or other manufacturing aids such as caramel color) are allowed. If processing agents are used, the ingredients and amount of ingredients listed in the formulation (II.D.3.a.) must remain the same.

The contractor must furnish the Grader a statement by the manufacturer of seasoning, certifying the formulation of ingredients for compliance with this Specification prior to production.

b. Mixing.

A uniform blend of ground fowl, seasonings and other ingredients must be achieved by mechanically mixing all ingredients.

c. Cooking.

1. Ground fowl (seasoned and well mixed to blend all ingredients) must be shaped into burgers weighing approximately 2.9 ounces (82.2 grams) raw product weight and cooked (2.5 ounces or 71 grams) to an internal product temperature of at least 165 °F (73.9 °C) (grill marks may be added).

2. Immediately after cooking, the product must be frozen and the internal product temperature is lowered to at least 0 °F (-17.8 °C). If any sample of the commodity does not comply with the freezing requirements, the product lot the sample represents, will not be accepted for use under this Specification. Cooking methods and product temperature will be monitored by FSIS personnel.

d. Packaging and Packing.

All packaging and packing materials must be clean and new in condition, must not impart objectionable odors or flavors to the commodity, must be safe (cannot adulterate the product or injurious to health) for use in contact with food products, and must be tamper evident. Tamper evident is defined as packaging and packing materials with one or more barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred. The commodity must be packaged in plastic-film bags. The bags must be made of water-proof film with oxygen barrier properties and a wall thickness of not less than 2.5 mil.

e. Shipping containers.

Shipping containers must: (1) be good commercial fiberboard containers that are acceptable by common or other carrier for safe transport to point of destination; (2) be of such size to pack the commodity without slack filling or bulging; (3) withstand the stresses of handling, shipping, stacking, and storage; and (4) be closed by commercially accepted methods and materials. Steel or wire straps must not be used for final closure. Staples must not be used for final closure of shipping containers. Adhesive or staples cannot be used to fasten the top portion of telescoping containers to the bottom portion. Staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.

f. Packaging.

Packaging Chicken Burgers: Cooked chicken burgers should be packaged in a manner that allows for separation of burgers after freezing. Separation may be achieved by commercially acceptable methods. Approximately 5 pounds (1.36 or 2.27 kg) of commodity must be packaged into a plastic-film bag or the product may be bulk packaged in 30-pound portions in plastic-film

bags. The bag must be closed to protect the commodity from contamination, dehydration, and freezer burn. Metal clips, wire ties, paper-coated wire ties, and staples must not be used for sealing bags.

g. Packing.

Six 5-pound (2.27-kg) bags or one 30-pound bag of chicken burgers must be packed in each fiberboard shipping container to 30 pounds (13.61 kg) net weight.

h. Organoleptic Requirements and Product Characteristics.

1. After cooking and prior to packaging, the commodity will be sampled and examined for organoleptic requirements. If any sample does not comply with the organoleptic requirements, the product lot the sample represents will be rejected for use under this Specification. Additionally, the commodity will be evaluated for the product characteristics (defects) shown in Table 3. The frequency of sampling and the defects allowed will be in accordance with those outlined in Poultry Programs' SPL-2.

2. Production samples will also be evaluated, reviewed, and compared to a pre-bid sample (II.A.5.) to ensure compliance with the product characteristics found in Table 3 by USDA, AMS, Poultry Programs, Grading Branch supervisory personnel. The frequency of production sample review will be in accordance with Poultry Programs' "Sampling Requirements and Procedures for Chicken Burgers."

**Table 3. Organoleptic Requirements and Product Characteristics
for Cooked Chicken Burgers**

| | |
|-----------------------------------|---|
| Organoleptic Requirements: | Criteria: The commodity must be free of: (a) rancidity; (b) metallic, overcooked, burnt, scorched, bitter, stale, fruity, beany, oily, soapy, or other off flavors or odors foreign to properly prepared cooked ground fowl burgers; and (c) foreign materials (e.g., glass, paper, rubber, plastic, metal). |
| Product Characteristics: | Must have the: texture, appearance, color, flavor of properly prepared cooked ground chicken burgers (i.e., similar to cooked ground turkey or beef product). |
| Texture: | Must have: moist appearance and mouth feel (i.e., similar to that of cooked ground beef product), and be slightly firm, yet easy to chew, and free from gritty texture. |
| Appearance: | Chicken Burgers must have cohesiveness and should not crumble easily. |
| Color: | Must have: color typical of similarly formulated and cooked ground meat products, not burnt, scorched, or undercooked. |
| Flavor: | Must have: a mild seasoned cooked chicken flavor with a mild/slight beef flavor added that is not hot or spicy, not salty, and not greasy. |

i. Freezing.

Immediately after cooking, the product must be placed under refrigeration where the internal product temperature of the cooked packaged commodity is continuously lowered. The commodity must be packed and placed in a freezer within 12 hours of cooking. The internal temperature of the packaged and packed commodity must be continuously lowered to 0 °F (-17.8 °C) or lower within 72 hours from the time of entering the freezer. If any sample of the commodity does not comply with the freezing requirements, the product lot the samples represent will not be accepted for use under this Specification.

E. Metal Detection

The commodity must be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to, stainless steel shavings, metal clips, metal fragments from cutting equipment, and pieces of wire. The commodity must be examined: (a) prior to packaging; or (b) after it is packaged; or (c) packed in shipping containers in accordance with the procedures in AMS 910, Poultry Grader's Handbook. Commodity found to be contaminated with metal will be handled in accordance with FSIS procedures. Other procedures for examination of the commodity may be approved by the Deputy Administrator of Poultry Programs, in writing.

F. Lot and Sublot

1. Definition of a Lot.

- a. A lot is the amount of commodity (Chicken Burgers) produced during a processing shift.
- b. The ground fowl products (Burgers) will be: (1) sampled for laboratory analyses and analyzed for compliance with fat content requirements on a lot or sublot basis, and (2) accepted or rejected on a lot or sublot basis.

2. Definition of a Sublot.

- a. A lot may be separated into sublots for the purpose of sampling and analyzing for compliance with the fat content requirements. If this option is used, the ground fowl products (Burgers) must be sublotted on the basis of consecutively produced: (1) shipping containers or (2) pallets. The sublots of containers or pallets must be consecutively identified prior to formulation.
- b. Ground fowl products (Burgers) sampled and analyzed on the basis of sublot will be accepted or rejected on a sublot basis.

G. Sampling and Laboratory Analyses

1. Sampling.

a. A lot. The number of containers of commodity to be drawn from each lot will be as follows:

| <u>Number of Shipping Containers in Lot</u> | <u>Minimum Number of Containers</u> |
|---|---|
| 250 or less | 8 |
| 251 - 500 | 12 |
| 501 - 1000 | 16 |
| 1,001 - 2,000 | 24 |
| over 2,000 | 36 |

b. A subplot. A minimum of four (4) containers will be drawn from each subplot. The total number of containers drawn from each subplot must be a multiple of four. The total number of containers drawn from all sublots in a lot must equal or exceed those specified for the appropriate size lot described in paragraph II.G.1.a.

2. Samples for Laboratory Analysis.

a. The Grader will randomly draw samples for fat content analysis from each lot or subplot and prepare samples as follows: The Grader will draw three burgers from each container and these will be separated into three equal portions (one burger each).

b. Each portion of burgers will be placed in a moisture-proof sample bag.

c. The three portions of each sample will be used as follows:

(1) One for fat analysis at a USDA or USDA-contracted laboratory.

(2) One for the contractor.

(3) One for a reserve sample.

d. Samples will be kept in a freezer under the Grader's control until all samples are drawn and prepared for the lot or subplot.

(1) The reserve samples will be retained in a freezer under the control of the Grader. Reserve samples will be used for laboratory analyses when: (a) the original samples are lost; (b) the original samples arrive at the USDA laboratory in a condition that does not permit accurate analyses; or (c) requested by the Grading Branch, Poultry Programs, Washington, D.C.

(2) The samples for the contractor will be given to the contractor after the lot or subplot has been produced and all the samples for the lot or subplot have been drawn and prepared.

e. Samples which are not used by USDA will be returned to the contractor.

3. Laboratory Analysis.

a. The USDA or USDA-contracted laboratory will equally combine the samples submitted for a lot or subplot in numerical sequence into four composite samples.

b. The USDA or USDA-contracted laboratory will grind and mix each sample twice into a homogeneous mixture.

c. Each sample composite will be analyzed in duplicate for fat. The USDA or USDA-contracted laboratory will report the result for each duplicate to the nearest 100th of a percent and the average for each composite to the nearest 100th of a percent on the USDA certificate. In addition, the USDA or USDA-contracted laboratory will average the results of the composites and report the average for the lot or subplot to the nearest 10th of a percent on the USDA certificate. As an alternative to reporting the results on the USDA certificate, the results may be reported on a laboratory generated (Laboratory Information Management System (LIMS)) laboratory testing report, which will contain the USDA certificate number, that may be faxed to recipients.

d. Chemical analysis will be in accordance with any approved method of the Association of Official Analytical Chemists (AOAC) International methods, or methods approved by other National or International organizations and accepted by AMS for fat determinations.

4. USDA Laboratories.

The samples for laboratory analysis may be submitted to any one of the USDA or USDA-contracted laboratories listed below, except when AMS determines that condition or workload of a specific laboratory does not permit the prompt handling of samples. All costs incurred for shipping the samples and the laboratory analysis will be paid by the contractor.

USDA, AMS, Science and Technology Programs
National Sciences Laboratory
801 Summit Crossing Place, Suite B
Gastonia, North Carolina 28054
Telephone: (704) 867-3873

Laboratory Services Division
Minnesota State Department of Agriculture
West Plato Boulevard, Room 241
St. Paul, Minnesota 55107
Telephone: (651) 297-1901

Laboratory Services Division
Oregon Department of Agriculture
1207 Northwest Naito Parkway, Suite 204
Portland, Oregon 97209-2835
Telephone: (503) 872-6644

5. Timely Receipt of Laboratory Results.

The contractor must present the chicken burgers to USDA so the product may be sampled, the samples sent to the USDA or USDA-contracted laboratory, and the laboratory analyses performed in time for the laboratory results to be available for the contractor to meet the shipment or delivery requirements of the contract. If laboratory results are received by the contractor later than 7 calendar days, excluding Sundays and Federal holidays, from the receipt of the samples by the USDA or USDA-contracted laboratory, the number of days' delay will be added to the shipment or delivery period before liquidated damages for late shipment or delivery will be assessed.

6. Appeal of Laboratory Fat Analysis.

An appeal of original laboratory analysis for a lot or subplot may be authorized by the Grading Branch, Poultry Programs, AMS/USDA, Washington, D.C. The appeal must be filed and made in accordance with the provisions for an appeal in 7 CFR Part 70. Only one appeal per lot or subplot is permitted.

a. For the appeal, a lot or subplot will be sampled. The samples will be prepared in accordance with one of the following procedures:

(1) When the reserve samples are available, the Grader will randomly draw from the lot or subplot the same number of samples as drawn during original sampling and prepare the samples as outlined in paragraphs II.G.1. and II.G.2. These samples, plus the reserve samples previously prepared during the original sampling of the lot or subplot, will be submitted for fat analyses.

(2) When the reserve samples are not available, the Grader will randomly draw twice the number of samples required in paragraph II.G.1. from the lot or subplot. Samples will be prepared as outlined in paragraph II.G.2. and submitted for fat analysis.

b. The samples for the appeal will be submitted to the USDA or USDA-contracted laboratory where the original fat analyses were performed.

c. The USDA or USDA-contracted laboratory will combine the samples into twice the number of composites described in paragraph II.G.3. and analyze each of the composite samples for fat content. The results will be reported as outlined in paragraph II.G.3.c.

d. The laboratory results of the samples for the appeal will supersede those of the original analysis and will be final.

H. Contractor Analysis of Fat Content Program

As an alternative method of sampling and laboratory analysis detailed in section II.G., the contractor may elect to participate in the Contractor Analysis of Fat Content (CAFC) Program dated August 2001. AMS has developed this program to permit the use of contractor results to determine compliance with fat content requirements. Any questions about this program should

be referred to the Contracting Officer at the following address:

Contracting Officer
USDA/AMS/Poultry Programs
1400 Independence Avenue, SW
Commodity Procurement Branch, STOP 0260
Washington, D.C. 20250
Telephone: (202) 720-7693; Fax: (202) 720-5871

The Contracting Officer will provide the procedures for participation in the CAFC Program. The contractor must comply with the: (a) requirements in this Specification and (b) alternate sampling procedures, lab analysis, and other provisions of the CAFC Program.

I. Fat Requirements for ground fowl product (Burgers)

A lot or subplot (as defined in II.F.1. and II.F.2.) of ground fowl product (Burgers) must contain ≤ 15.0 percent fat.

J. Reprocessing Cooked Commodity

Cooked and packaged commodity which does not meet the specification requirements may be reprocessed provided the: (a) product is reprocessed within 8 hours from the time of cooking; (b) temperature of the cooked commodity has been lowered to not higher than 40 °F (4.5 °C) and not lower than 26 °F (-3.4 °C) if the product is held for longer than 8 hours; and (c) commodity is incorporated into raw formulated commodity (at a maximum of 5 percent of the formulated batch), (d) must be reground through no greater than 1/16 inch (1.5 mm) plate prior to incorporation into the ground chicken formulation, cooked, packaged, and placed in a freezer within 12 hours from the end of the shift it was produced.

III. LABELING

Commercial labeling (III.A. and III.E.-F.) or USDA labeling (III.B.-F.) must be used. When commercial or USDA labeling is selected, both the packages and shipping containers within a purchase unit must be labeled in that format. **THE CONTRACTOR MUST USE THE SAME LABEL FORMAT (EITHER COMMERCIAL OR USDA/AMS) WITHIN A PURCHASE UNIT.**

A. Commercial Labeling Requirements

Commercially labeled packages and shipping containers must be labeled in accordance with FSIS requirements. Labeling must be approved by FSIS prior to acceptance for use under this Specification.

1. Commercial Labels. Commercial labels must be the processor's own commercial labels. Distributors' labels will not be allowed.

2. Traceable Product. The processor must establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this Specification and commercial product, the identification system must differentiate between USDA and non-USDA products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements. The required product identification and record system, including codes, must be reviewed by AMS/USDA before production begins for the contract(s). In addition to commercial labeling, for product identification, nutrition information must be provided on the primary packaging of the product. The required format will be as established by the FSIS or Food and Drug Administration for food products (please refer to III.D.1.b. and III.D.1.c).

B. USDA Labeling Requirements

When USDA labeling is used, any deviation from labeling requirements in this Specification must be approved by the Contracting Officer, in writing, prior to the start of production. Labeling and marking of the shipping containers must be in accordance with this Specification. Labeling and marking information must be water-fast, non-smearing, of a contrasting color, clear, and readable.

C. USDA Labeled Packages

No labeling information is required on the packaging materials.

D. USDA Labeled Shipping Containers

1. Labeling and Marking Information.

a. Requirements. Labeling and marking information must be: (1) preprinted, stamped, or stenciled on each shipping container; or (2) printed on a self-adhesive label and applied to each shipping container. This information, in essentially the same layout, is provided in EXHIBITS 1, 2, and 3.

b. Nutrition labeling. A nutrition label, indicating the nutrients content of the commodity, is required on the principle display panel of each shipping container. This nutrition facts information or "Nutrition Facts Label" must comply with all labeling requirements of FSIS, including the declaration of trans fat consistent with FSIS policy. The Nutrition Facts Information must be preprinted on the principle display panel of each shipping container, or printed on a self-adhesive label and applied to the principle display panel of each shipping container. The self-adhesive label must not cover or conflict with the labeling requirements of this Specification.

c. Ingredients Labeling. Ingredients labeling must comply with all labeling requirements of FSIS including food allergen information.

d. Universal product bar code.

(1) A Universal Product Code (UPC), symbol and code, called Interleaved 2 of 5 (I 2/5), must appear on each shipping container. The complete code, including the check digit, must be printed in machine-readable and human-readable form. The start and stop indicators will be included in the bar codes. Printing, readability, and scanability of the bar code must be in accordance with UPC guidelines published by Uniform Code Council, Inc., Princeton Pike Corporate Center, 1009 Lenox Drive, Suite 202, Lawrenceville, NJ 08648.

(2) The contractor will use the code furnished by USDA. USDA has acquired a unique manufacturer's identification number for the commodity purchase programs and will use a code number unique for the commodity purchased under this Specification. The contractors need not join Uniform Code Council, Inc.

(3) The 14-digit UPC code for shipping containers of commodity is:

10715001015300

(4) The UPC code must be placed in the lower right-hand corner of the principle display panel of each shipping container.

2. Recycle Symbol and Statement. The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 4. The statement "PLEASE RECYCLE" is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.

3. Inventory Control Label. The processor may use a self-adhesive label to place any additional information (including bar codes) for processor inventory control purposes. Inventory control labels may not cover or conflict with the labeling requirements of this specification.

E. Additional Labeling Issues

The following are not acceptable for use under this Specification:

1. Commercial labels that do not have a processor traceability system and code.
2. Commercial labeling traceability coding and systems that have not been reviewed by a representative of Poultry Programs, Grading Branch.
3. Distributor commercial labels.
4. Two or more different commercial labels in the same purchase unit.
5. Commercial labels and USDA labels in the same purchase unit.

F. F.A.S. Vessel Deliveries

F.A.S. vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Notice to Deliver. The address must be clearly printed on at least two sides of each pallet.

IV. FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

A. Material and Net Weight Compliance

1. Verification of Materials and Defects.

a. Verification of packaging and packing materials. Contractor must verify compliance with packaging, packing, and marking material requirements by furnishing the Grader the following certification on company stationery signed by a person authorized to do so by the contractor:

“(I) (We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the Commodity Specification for Chicken Burgers dated July 2008 comply or will comply with the terms of this Commodity Specification.

Name _____

Title _____”

One certification is adequate for all production under this Specification.

b. Packaging defects. Packages in a delivery unit will be examined for defects that affect protection, expose product, or permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packages. The exterior of bags, or pouches must be clean and free of product.

c. Packing defects. Shipping containers in a delivery unit will be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers.

d. Tolerance for defects. If samples of packaged commodity or the shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable Poultry Programs' sampling plan, the delivery unit will be rejected.

2. Net Weight.

a. A purchase unit or delivery unit must total 39,000 pounds (17,690 kg) net.

b. Each delivery unit, except as provided in IV.A.2.g., will be examined for compliance with the net weight requirements at time of checkloading.

c. The tare weight of all packing materials will be determined by weighing a representative sample of all packaging components such as plastic-film bags and fiberboard containers.

d. Fifteen (15) shipping containers of commodity will be randomly selected from a delivery unit to determine net weight and must comply with the following:

(1) The total net weight of the 15 shipping containers must be equal to or greater than 450 pounds (204.12 kg).

(2) If the total net weight is less than 450 pounds (204.12 kg), but greater than or equal to 445.50 pounds (202.08 kg), the delivery unit will be accepted at a discount as stated in IV.A.2.e.

(3) If the total net weight is less than 445.50 pounds (202.08 kg), the delivery unit will be rejected (see IV.A.2.f.).

e. A delivery unit with the average net weight per container listed below will be accepted at the corresponding discount:

(Average Test Net Weight Per Container)

| | | |
|------------------------|--------------------------|-------------------------|
| | : But Not | : Contract |
| <u>Less Than</u> | : <u>Less Than</u> | : <u>Price Discount</u> |
| 30.0 pounds (13.61 kg) | : 29.7 pounds (13.47 kg) | : 1.0% |
| 29.7 pounds (13.47 kg) | : -- | : Unacceptable |

Payments will be made on the actual quantity delivered. All price adjustments will be based on a delivery unit.

f. Rejected delivery units may be reworked and reoffered one time only. However, if an individual shipping container in the sample of the reworked delivery unit has a net weight of less than 29.70 pounds (13.47 kg) the delivery unit will be rejected.

g. As an alternative to test weighing at time of checkloading, the contractor may request on-line verification of net weights. Upon receiving the request, a Federal-State supervisor, Grading Branch, Poultry Programs (or their designee), will determine that the facilities and procedures are in accordance with applicable Poultry Programs' instructions for this Specification.

B. Pre-requisites for Loading and Shipping Frozen Commodity

1. Visual Inspection. Frozen commodity showing any evidence of defrosting, refreezing, or freezer deterioration will be rejected for use under this Specification.

2. Internal Product Temperature.

a. Requirements. The internal product temperature of frozen commodity must be 2 °F (-16.7 °C) or lower at the time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) will be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7 °C) or lower and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered will be rejected for use under this Specification.

b. Optional temperature verification. As an option to verifying internal product temperature at time of loading, the contractor may request an alternate method utilizing product temperature sensing devices. If this option is selected, a Federal-State supervisor will determine that the facilities, equipment, procedures, and the contractors' current level of freezing compliance are in accordance with the established guidelines outlined in applicable Poultry Programs' instructions for this Specification.

C. Inspection and Checkloading

1. Requirements. Inspection for contract compliance will be made by a representative of USDA, in accordance with 7 CFR part 70, FSIS regulations, and this Specification, at the site of processing, both during and after processing and packaging. The USDA representative may select samples for laboratory analyses or inspect the commodity at any point in transit and/or after delivery to point of destination. Inspection records must be complete and made available to USDA, as requested, to assure contract compliance.

2. Procedures. The inspection and checkloading must be performed by a Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest Grading Branch field office or the Chief of the Grading Branch, Poultry Programs, AMS/USDA, Room 3938-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250, telephone (202) 720-3271. The quality, quantity, weight, packaging, packing, and checkloading of the commodity must be evidenced by certificates issued by the Grader. The contractor must not ship the commodity unless informed by the Grader that the designated lot or subplot to be shipped meets contract specifications.

V. UNITIZATION

Each delivery unit of commodity must be unitized (palletized and stretch-wrapped) and comply with the following:

A. Pallets

Pallets must be of good quality, wood, 48 inches x 40 inches, non-reversible, flush stringer, and partial four-way entry. Each pallet of shipping containers must be stretch-wrapped with plastic film in a manner that will secure each container and layer of containers on the pallet. Palletized product must be loaded in a way that will prevent shifting and damage to the containers of product. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes the principle shipping container display panels to facilitate certification examinations.

B. Pallet Exchange

Contractors may arrange for pallet exchange with consignees; however, USDA is not responsible for such arrangements.

VI. SHIPMENT AND DELIVERY

Shipment and delivery must be made in accordance with the Specification, the applicable Announcement and Invitation. In addition, the contractor must adhere to the following provisions:

A. Contract Compliance Stamp

Each shipping container must be identified with an USDA Contract Compliance stamp with the applicable certificate number. A Grader, or other authorized personnel under the supervision of the Grader, will stamp one end of each shipping container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

B. Grading Certificate

A copy of the original USDA Poultry Products Grading Certificate issued at the time of checkloading must accompany each shipment.

1. Railcar or Piggyback. If shipment is by rail or piggyback, the certificate must be placed in the railcar or trailer for easy access by the Grader, warehouseman, or consignee, as applicable.

2. Trucks. If shipment is by truck, the driver must, upon delivery, give the certificate to the Grader, warehouseman, or consignee, as applicable.

C. Loading and Sealing of Vehicles

Loading must be in accordance with good commercial practices and the initial sealing must be done at origin under the supervision of a Grader. Thereafter, all delivery units—truck lot and less than truck lot (LTL) quantities—must be secured at all times prior to unloading with tamper proof, tamper resistant, serially numbered, high security seals. Suppliers of commodities,

products, and/or services shall be responsible for placing a seal(s) on all doors of each transportation conveyance upon completion of loading or servicing. Seals shall be serially numbered, barrier-type and meet the American Society for Testing and Materials (ASTM) standards (F-1157-04). Seals shall be 1/8th inch diameter cable, high security bolt, or equivalent. The contractor must maintain a record of each seal number used for truck lot and LTL delivery units. Additionally, the contractor must ensure that the applicable seal identification number is on each bill of lading, shipment manifest, or other delivery documents for each delivery destination.

When LTL delivery units are transported on the same trailer or railcar and destined for multiple recipients, the trailer or railcar must be sealed after each delivery. The seal number must be recorded on the appropriate delivery documents and correspond with the applied seal at the time of arrival at the next destination. It will be the responsibility of the contractor to provide a sufficient number of seals and ensure that the carrier service (truck or rail) secures the trailer or railcar after each delivery destination. Failure to seal the trailer or railcar after each delivery stop may result in rejection of the shipment by the recipient agency at the next scheduled stop and rejection of any subsequent deliveries on the trailer or railcar.

1. Railcar. Each railcar must be sealed. The contractor is responsible for arranging railcar deliveries of more than one delivery unit so that each delivery unit contained in the same railcar can be completely separated and sealed.

2. Truck or Piggyback. Truck or piggyback shipments must be sealed at origin. A delivery unit shipped by truck or piggyback which includes split deliveries to multiple destinations will require sealing after each drop in accordance with Section VI.C. of this Specification.

D. Delivery Notification

The contractor must follow the instructions in the Notice to Deliver issued by the Kansas City Commodity Office (KCCO) concerning delivery notification. Such notification and information of impending delivery are vital in proper execution of delivery. The contractor must notify the State distributing agency and the consignee of shipment per instructions in the Notice to Deliver. For rail or piggyback shipments, notification shall be made on the day of shipment. For truck shipments, notification of the estimated arrival time should be made as far in advance of delivery as possible. In addition, for truck or piggyback shipments, the contractor must request and keep scheduled appointment(s). Unloading appointments for truck or piggyback shipments must be requested from the consignee contact party(ies) at least 24 hours in advance of delivery.

1. In-Plant Deliveries. When in-plant delivery is made, the contractor must notify the appropriate USDA resident Grader and furnish applicable information.

2. Delivery In Storage. Delivery may be made in storage provided the destination in the Notice to Deliver and place the contractor has the commodity in storage are the same. Inspection and certification by a Grader are also required for transfers in storage.

E. Split Deliveries

The contractor is responsible to deliver the quantity stated on each Notice to Deliver to each destination. Contractors must provide to the Grader, at time of shipment, the number of boxes and pounds for each destination. At the option of the contractor, a purchase unit with two or more Notices to Deliver (split deliveries) for multiple destinations may be delivered on separate trucks provided each truck ships the total quantity stated on the Notice to Deliver. Any additional costs will accrue to the contractor's account.

VII. DESTINATION EXAMINATION

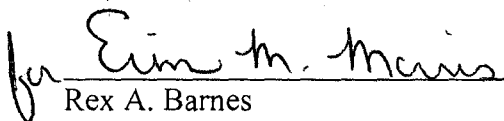
The cost of a destination examination, before or after delivery, by a Grader on accepted product will be for the account of USDA. Costs for destination examinations of rejected delivery units will be for the account of the contractor. The origin Grader will make arrangements for destination examination prior to delivery.

A. Commodity Requirements

Before acceptance by consignee, the commodity may be examined by a Grader on a spot-check basis for temperature, condition, identity, and when applicable, count. The commodity may be examined for conformance to contract provisions at any time required by the Contracting Officer.

B. Temperature

The commodity must arrive at destination at an average internal product temperature not to exceed 10 °F (-12.3 °C) with no individual temperature exceeding 15 °F (-9.5 °C). Commodity not meeting these requirements will be rejected for use under this Specification.



Rex A. Barnes
Deputy Administrator
Poultry Programs

Attachments

EXHIBIT 1

USDA Labeled Shipping Containers

Marking Information: Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibit 2. Markings must be preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label and applied to containers. The USDA symbol, copy on back of Specification, is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principle display panel. The processor’s name, address, and phone number must be printed on the “TOP PANEL” or principle display panel. The processor’s name and address info may indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.

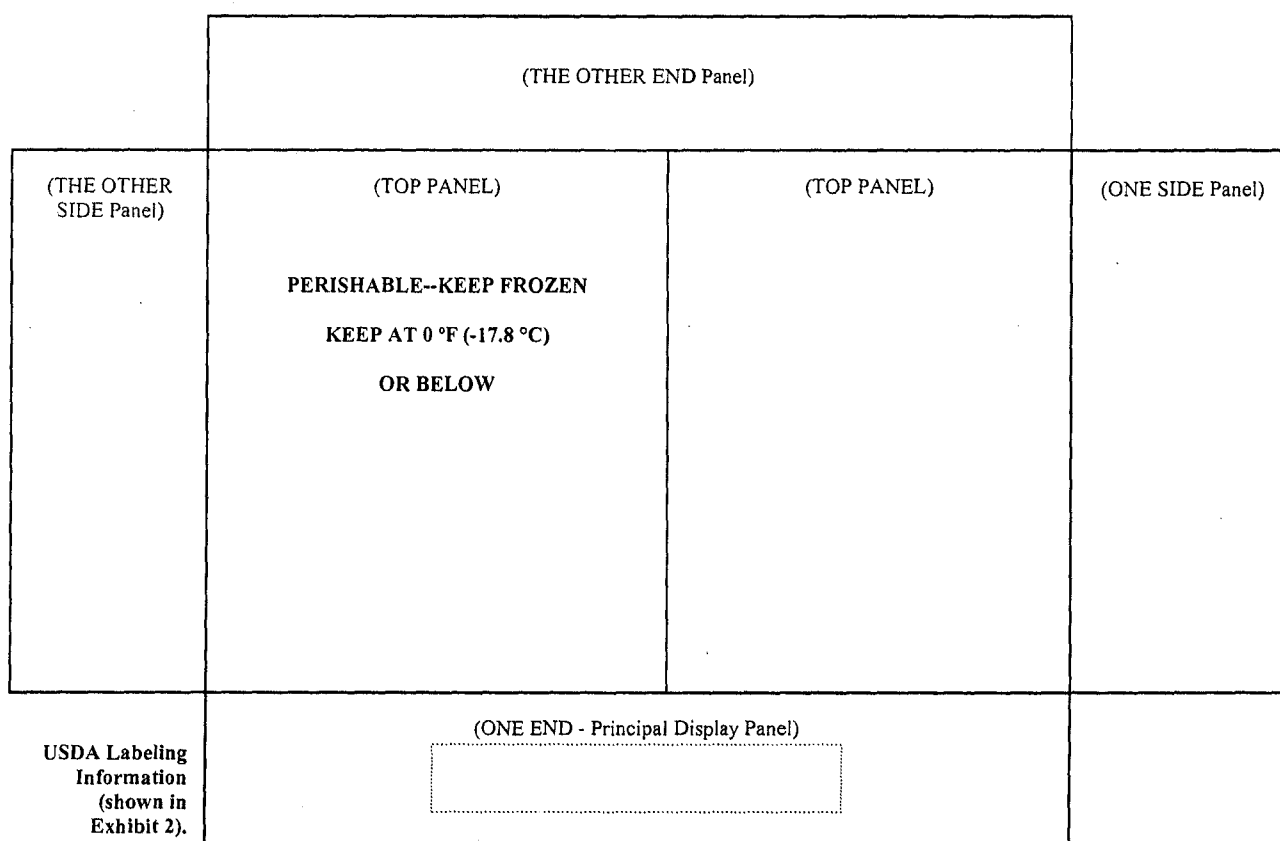


EXHIBIT 2

USDA Label Information for Chicken Burgers

Marking Information: USDA labeling information must be printed on the principle display panel of each shipping container as provided in Exhibit 1. Markings must be preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label and applied to containers. The UPC 14-digit I 2/5 code (10715001015300), bar and code, must be shown in the lower right-hand corner of the principle display panel. The USDA symbol, copy on back of Specification, must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the "TOP PANEL" or principle display panel. The processor's name, address, and phone number may be printed on the "TOP PANEL" or principle display panel. The processor's name and address info may indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.

FROZEN COOKED CHICKEN BURGERS

Ingredients:
(Food Allergen Statement, if applicable
May Be Placed Here)

Processor's Name,
Address, and Phone Number

Nutrition Facts Label
May Be Placed Here

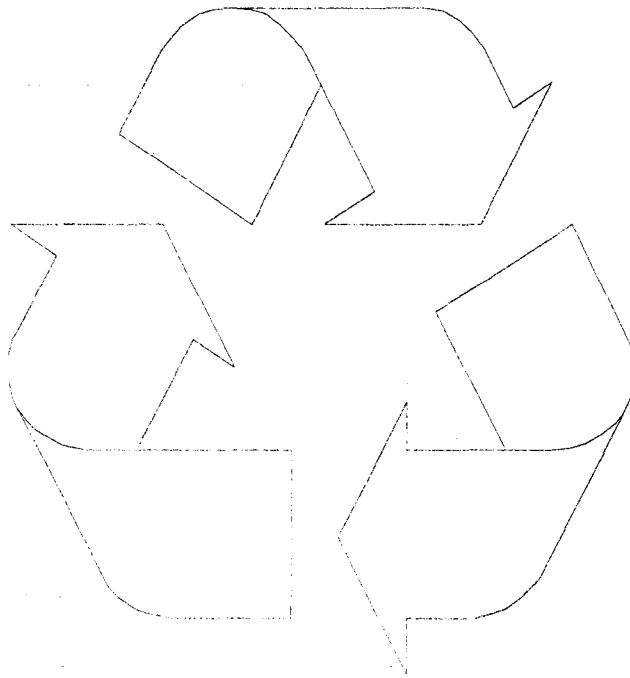
KEEP FROZEN

6 Bags Net Weight
30 LBS. (13.61 KG)

CONTRACT NO: _____
DATE PACKED Month, Day, and Year

UPC Symbol and Code

EXHIBIT 3
"Please Recycle" Symbol and Statement



**PLEASE
RECYCLE**

USDA SYMBOL

